

## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



194 22)  
P032C432

✓ 720

Effective July 1, 1944

✓ WAR FOOD ADMINISTRATION  
Office of Distribution  
Washington 25, D. C.



✓ ✓ TENTATIVE U. S. STANDARDS FOR CLASSES AND GRADES FOR  
EVisCERATED, FEDERALLY INSPECTED CHICKENS

Tentative U. S. Classes for Eviscerated Chickens  
According to Age, Sex, and Weight

Young Birds: Broilers - Young chickens, of either sex, but not over 1-3/4 pounds eviscerated weight, and sufficiently soft-meated to be cooked tender by broiling.

Fryers - Young chickens, of either sex, over 1-3/4 pounds, but not over 2 1/2 pounds eviscerated weight, and sufficiently soft-meated to be cooked tender by frying.

Roasters - Young chickens, generally of male sex, over 2 1/2 pounds eviscerated weight and sufficiently soft-meated to be cooked tender by roasting.

Stags - Young male birds of any weight, with flesh slightly darkened and toughened and with development showing the bird to be in a state of maturity between roasting chickens and cocks.

Capons - Unsexed male birds, over 4 pounds eviscerated weight, usually 7 to 10 months old, and with soft and tender flesh.

Old Birds: Fowl or Stewing Chickens - Mature female birds of any age or weight, with hardened breast bone. This includes all female chickens that have lost the soft flesh condition characteristic of young chickens. The fact that some fowl may be roasted by special or prolonged cooking is not sufficient grounds for classifying them as roasting chickens.

Cocks - Mature male birds of any age or weight, with darkened and toughened flesh.

Quality Specifications for Individual Birds

Broilers, Fryers

and Roasters: U. S. Grade A - Young bird, soft-meated, well-fleshed, well-bled and well-dressed. Very slight deformities permitted. Very slight freezer burn permitted. No sewn skin permitted. One, nonprotruding, broken wing bone permitted in broilers and fryers only. May be dry-picked or semi-scalded and dry- or ice-packed.

U. S. Grade B - Young bird, fairly soft-meated, fairly well-fleshed, fairly well-bled, and fairly well-dressed. Slight deformities permitted. Slight freezer burn permitted. No sewn skin permitted. One nonprotruding, broken wing bone permitted. May be dry-picked, semi-scalded, or hard-scalded, and dry- or ice-packed.

JAN 5 1945

U. S. Grade C - Young bird, may be slightly coarse-meated, may be poorly fleshed, show evidence of poor bleeding, and may be poorly dressed. Deformities permitted. Moderate freezer burn permitted. No sewn skin permitted. Broken, nonprotruding wing bones may be permitted. May be dry-picked, semi-scalded or hard scalded, and dry- or ice-packed. May have one complete wing missing or, if of Grade B quality, may have one leg or one wing missing.

Capons, Stags  
Cocks and Fowl:

U. S. Grade A, U. S. Grade B, and U. S. Grade C capons, stags, cocks, and fowl shall conform to the same standards as U. S. Roasters of the same grade except for age and flesh characteristics as defined in paragraphs 1 to 7.

Tentative U. S. Wholesale Grades for Eviscerated,  
Federally Inspected Chickens

U. S. Wholesale Grades for use in connection with wholesale packages of eviscerated, federally inspected chickens are as follows:

U. S. Grade A - A lot of eviscerated, federally inspected chickens consisting of three or more wholesale packages shall have not less than 90 percent of the chickens of the quality of U. S. Grade A, the balance to be of the quality of U. S. Grade B, and with no individual package in the lot to contain more U. S. Grade B chickens than in the proportion of two to each twelve. In a lot consisting of one or two wholesale packages, the tolerance for individual packages mentioned above may apply to each package.

U. S. Grade B - A lot of eviscerated, federally inspected chickens consisting of three or more wholesale packages shall contain not less than 90 percent of the chickens of the quality of U. S. Grade B or better, the balance to be of the quality of U. S. Grade C, and with no individual package in the lot to contain more U. S. Grade C chickens than in the proportion of two to each twelve. In a lot consisting of one or two wholesale packages, the tolerance for individual packages mentioned above may apply to each package.

U. S. Grade C - All chickens shall be of the quality of U. S. Grade C eviscerated, federally inspected chickens or better.

The weight classes for eviscerated, federally inspected chickens shall be as follows:

Broilers - May be packed with a  $1/4$  pound variation per bird per package.

Fryers, Roasters, Capons, Fowl - May be packed with a  $1/2$  pound variation per bird per package.

Stags and Cocks - May be packed with a 1 pound variation per bird per package.



Description of Terms Used in the  
"Quality Specifications for Individual Birds"

Quality  
of Meat:

Soft-meated - Soft flesh, characteristic of young birds that permits the classes of young birds to be cooked tender by the usual and appropriate method of cooking. The degree of softness of flesh varies with the class of chickens of which small broilers are the softest meated.

Fairly Soft-meated - Flesh characteristic of young birds where there is some hardening of the muscles, due to age, sexual development, class characteristics, or conditions of handling.

Slightly Coarse-meated - Flesh characteristic of young birds where there is considerable hardening of the muscles, due to age, sexual development, or conditions of handling. Slightly staggy male birds may be expected to have slightly coarse meat.

Fleshing:

Well-Fleshed - Carcass with normally developed breast, with some fat covering over thighs and back and with a good covering of flesh over all bones, due consideration being given to the age, sex, and class of chickens.

Fairly Well-Fleshed - Carcass that may be slightly lacking in breast development with some evidence of fat over thighs and back and with all bones fairly well covered with flesh, due consideration being given to age, sex, and class of chickens.

Poorly Fleshed - Carcass with narrow breast and with thighs and back showing dark from absence of fat. Bones may be poorly covered with flesh.

Bleeding:

Well-Bled - Carcass free from red spots or reddened areas caused by improper bleeding.

Fairly Well-Bled - Carcass practically free from red spots or reddened areas caused by improper bleeding except on the neck near the head and red pin marks on wings and hips.

Poorly Bled - Carcass with red pin marks on breast, thighs, or wings, or any part of skin reddened from excessive amount of blood.

Dressing:

Well-Dressed - Free from protruding pin feathers and practically free from nonprotruding pin feathers, especially on the breast. May have slightly reddened wing tips. No bruises permitted, except slight reddening of the skin which may be accompanied by slight reddening of the flesh. The breast should be practically free from such defects and few on remainder of carcass. A few slight abrasions and discolorations permitted. Tears of the skin up to 2 inches in length permitted on backs and wings. One broken wing above the wing tip or one disjointed wing permitted in broilers and fryers if there is no appreciable bruise or blood clot and provided that the broken bone does not protrude through the flesh.

Fairly Well-dressed - Free from protruding pin feathers. Few scattered nonprotruding pin feathers permitted on any part of the carcass. No bruises permitted except slight reddening of the skin which may be accompanied by slight reddening of the flesh, with breast practically free from such defects. Abrasions and discolorations permitted. One skin tear of not over 3 inches permitted on breast or legs. Skin tears permitted on backs and wings. One broken wing or one broken leg, or two disjointed bones permitted if not accompanied by bad bruise or blood clot.

Poorly Dressed - Free from protruding pin feathers. Numerous non-protruding pin feathers permitted over entire carcass. No bruises permitted except slight reddening of the skin which may be accompanied by slight reddening of the flesh. Abrasions and discolorations permitted. Skin tears permitted. Disjointed bones or broken bones in the fleshy parts permitted if not accompanied by bad bruise or blood clot.

Skin Abrasions - Reddened, scuffed, or bruised outer skin caused by rubbing or rough handling.

Bad Bruise - Injury to skin or flesh resulting in badly reddened or darkened areas.

Deformities: Very Slight Deformities - Slightly curved but not crooked breast bone.

Slight Deformities - Dented or notched breast bone, slightly crooked or curved breast bone. Slightly crooked back or misshapen legs or wings.

Deformities - Hunchbacks, crooked breast bones, or other definite deformities not natural to normal birds.

Freezer Burn: Very Slight Freezer Burn - Small pock marks on neck or wings.

Slight Freezer Burn - Small pock marks on any part of carcass but no large dried areas.

Moderate Freezer Burn - Serious pock marks or large dried areas on any parts of the carcass.

Picking: Dry Picked - Chickens that have been picked dry, that is, without immersing in water.

Semi-scalded - Chickens that have been immersed in hot water before picking, usually at a temperature of 125 degrees to 130 degrees F. The cuticle and skin shall approximate the appearance of a dry-picked bird.



Scalded - Chickens that have been immersed in scalding water before picking usually at a temperature of 170 degrees to 180 degrees F.

Chilling and

Freezing: Fresh Eviscerated - Chickens that have not been hard-chilled or frozen prior to evisceration.

Frozen Fresh Eviscerated - Chickens that have been eviscerated prior to freezing and frozen promptly after evisceration.

Frozen Eviscerated - Chickens that have been frozen prior to evisceration.

Packing: Dry - Chickens that have been packed dry.

Iced - Chickens that have been packed in direct contact with ice.

General Requirements for all Federally Inspected  
and Graded Eviscerated Chickens

Inspection and certification shall be in accordance with the rules and regulations as defined by the Secretary of Agriculture in Service and Regulatory Announcement No. 131.

Following inspection, grading shall be in accordance with these standards and with the rules and regulations as defined by the Secretary of Agriculture in Service and Regulatory Announcement No. 137.

The exterior shall be singed and the head, shanks (at the hock joint), crop, windpipe, esophagus, entrails, gall bladder, lungs, kidneys, and oil gland shall be completely removed. The carcass and giblets shall be subjected to an adequate cleansing process.

When grading carcasses prior to evisceration, defects which are present on the carcass that are removed in the process of evisceration shall be disregarded as factors of grade in determining the grade of the eviscerated carcass.

Detailed specifications are set up for the various U. S. grades of eviscerated, federally inspected broilers, fryers, and roasters, and are supplemented by the definitions of terms used. Specifications for other classes of eviscerated, federally inspected chickens refer for most requirements to the specifications for roasters. In applying these specifications to the other classes, consideration must be given to the usual differences in conformation, fleshing, fat covering, and general condition that are characteristic of sex, age, and class.

Broken protruding wing bone may be clipped off or wing tips may be removed if desired.

Inspection of eviscerated carcasses shall be performed by an authorized dressed poultry inspector of the Office of Distribution, War Food Administration, and the branding or marking of carcasses, as such, shall be carried out only under his supervision.

An individual carcass may be marked with a tag or other authorized mark showing the proper U. S. grade, only when it has been graded by a grader, authorized by the Office of Distribution. Such grade tag or mark must show the class of chickens in addition to the U. S. grade.

Individual carcasses may be marked with a U. S. grade only when grade tags, labels, or other marks, approved by the Office of Distribution are used and are attached or applied to the carcasses in an approved manner.

Carcasses may be marked with U. S. grade tags or marks, only by the authorized grader who grades them or by persons under his direct supervision.

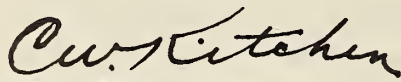
A package in which officially graded carcasses are packed may be stamped or marked with the proper U. S. grade whether or not the individual carcasses in the package are labeled or marked with a U. S. grade.

All carcasses packed in the same package must be the same class and grade, and within the same weight class, except for permitted tolerances. This must not be construed to mean that carcasses with the permitted tolerances will be intentionally packed in any packages.

A grading memorandum should be made out at each shipping point, regardless of the size of the lot, and a grading certificate issued on each carlot or less carlot shipment.

Where poultry which has been previously graded is regraded and shows discoloration of skin, darkening of flesh, or development of "off" condition of skin or flesh due to holding in storage or during transit or warehousing, these characteristics shall be considered as factors of condition and not of grade. They shall not be considered in determining the grade upon regrading, but such condition factors must be noted on the grading certificate.

APPROVED:

  
Deputy Director  
Office of Distribution



SUMMARY OF SPECIFICATIONS FOR EVISCERATED BROILERS, FRYERS,  
ROASTERS, STAGS, CAPONS, FOWL, AND COCKS  
(Minimum Requirements)

Item	U. S. Grade A	U. S. Grade B	U. S. Grade C
Meat quality (except of fowl and cocks)	Soft-meated	Fairly soft-meated	Slightly coarse-meated
Fleshing	Well-fleshed	Fairly well-fleshed	Poorly fleshed
Bleeding	Well-bled	Fairly well-bled	Poorly bled
Dressing:	Well-dressed	Fairly well-dressed	Poorly dressed
Protruding pinfeathers	None	None	None
Nonprotruding pinfeathers	Practically free es- pecially on breast	Few, scattered, on any part of carcass	Numerous, over any part of carcass
Bruises	None, except slight reddening of skin. May be accompanied by slight reddening of flesh. Breast practically free and few such defects on remainder of carcass	None, except slight reddening of skin. May be accompanied by slight reddening of flesh. Breast practically free from such defects	None, except slight reddening of skin. May be accompanied by slight reddening of flesh
Abrasions and discolorations	Few slight permitted	Permitted	Permitted
Tears of skin	Up to 2 inches on back and wings permitted	Permitted on back and wings and one tear up to 3 inches permitted on breast or legs	Permitted
Sewn skin	None	None	None
Broken and disjointed bones (See definition of Grades A, B, & C, Dressing and General Requirements)	One nonprotruding broken wing bone or one dis- jointed wing permitted in broilers and fryers if no appreciable bruise or blood clot. Broken protruding wing bones may be clipped off and wing tips may be removed if desired. No complete member, such as wing or leg, may be missing	One nonprotruding broken wing bone or leg bone or 2 disjointed bones per- mitted, if no bad bruise or blood clot. Broken protruding wing bones may be clipped off and wing tips may be re- moved if desired. No complete member, such as wing or leg, may be missing	Disjointed bones or broken nonprotruding bones in fleshy parts permitted if no bad bruise or blood clot. Broken protruding wing bones may be clipped off and wing tips re- moved if desired. May have one complete wing missing or, if of Grade B quality, may have one leg or one wing missing
Deformities	Slightly curved breast bone permitted	Dented or notched breast bone. Slightly crooked breast bone. Slightly crooked back, wings, or legs permitted	Hunchbacks, crooked breast bones, and other deformities permitted
Freezer burn	Small pock marks on neck or wings	Small pock marks on any part of carcass. No large dried areas	Serious pock marks or large dried areas on any part of carcass
Picking	Dry-picked or semi- scalded	Dry-picked, semi-scalded, or hard-scalded	Dry-picked, semi-scalded or hard-scalded
Packing	Dry or ice	Dry or ice	Dry or ice

All birds must be singed and the following parts removed in evisceration: Head, shanks (at hock joint), crop, windpipe, esophagus, entrails, gall bladder, lungs, kidneys and oil gland

